

ALL DAY MENU

Free Range Eggs on Toast GFA	13
<i>eggs cooked your way served with 5-grain toast, vine roasted tomato and housemade tomato relish</i>	
Handcrafted by Loaf Bagels	
<i>cream cheese and jam</i>	9.5
<i>grilled streaky bacon, fresh tomato, avocado, spinach & cream cheese</i>	16
<i>south island smoked salmon, cream cheese, capers, red onion & lemon</i>	16.5
<i>gluten free bagels extra</i>	1
Crumble Porridge	15.5
<i>creamy porridge with berry compote, crumble and vanilla mascarpone</i>	
Botannix Big Breakfast GFA	24
<i>free range eggs cooked your way with streaky bacon, pork sausage, sauteed mushroom, vine roasted tomato, potato hash, 5-grain toast and tomato relish</i>	
Eggs Benedict GF	
<i>served on a housemade potato rosti with fresh baby spinach & two poached eggs</i>	
<i>streaky bacon with a lemon cardamom hollandaise</i>	21
<i>grilled haloumi & mushroom with a truffle hollandaise</i>	22
<i>cold smoked salmon, lemon with a dill hollandaise</i>	22
Pork Benedict GF	23
<i>slow cooked pork served on okonomiyaki (Japanese veggie fritter) two poached eggs, fresh baby spinach, miso hollandaise, Japanese mayo and bbq sauce</i>	
French Toast GFA	21
<i>brioche French toast dusted in cinnamon sugar, fresh fruit, sorbet, vanilla mascarpone and butterscotch sauce</i>	

ALL DAY MENU

Zucchini & Haloumi Fritters **V** 21.5

zucchini and haloumi fritters served with a spicy tomato relish, smashed avocado and finished with a poached egg

add bacon 4

Green Bowl **GF** 19

quinoa, baby spinach, haloumi, toasted seeds, avocado, seasonal greens and a poached egg

Spicy Chicken Burger 21

spicy glazed chicken and crispy house slaw on a toasted brioche bun served with straight cut fries

Pulled Pork Nachos 19

served with fresh tomato salsa, sour cream and guacamole

Soup of the Week 18

served with sourdough

Fries 10

straight cut fries served with aioli and tomato sauce

Sides:

bacon	5	avocado	5
vine roasted tomato	4	haloumi	6
two free range eggs	4	pork sausage	5
cold smoked salmon	5	housemade potato rosti	5

GF Gluten Free, **V** Vegetarian, **DF** Dairy Free **VG** Vegan,

Here at Café Botannix, we pride ourselves on delivering a variety of vegetarian, gluten and dairy free menu items. Please inform the manager if you have any food allergy or special dietary requirements

At busy times your food may take a little bit longer to reach your table. Your food is being freshly prepared with a lot of love thrown in for good measure. Please sit back, relax and enjoy.

DRINKS

COFFEE	regular	large
Flat white	4.5	5
Cappuccino	4.5	5
Latte (in a glass)	4.5	5
Mocha	4.5	5
Belgian hot chocolate	4.5	5
Belgian hazelnut hot chocolate		5.5
Macchiato	4.5	
Piccolo	4	
Short black	3.5	
Long black	4	
Americano		4.5
Sweet / Spicy chai	4.5	5
Gingernut latte		5.5
<i>All coffees are double shots</i>		
Soy / Almond / Coconut / Oat	.8	
Extra shot / Decaf	.8	
Syrup Vanilla / Hazelnut / Caramel	.8	

TEA FOR ONE 4.5

English Breakfast, Earl Grey, Peppermint, Green, Japanese Lime, Berry Love, Chamomile, Lemon, Honey & Ginger Syrup

JUICE BY THE GLASS 5.5

Orange, Apple, Pineapple, Feijoa



DRINKS

ICED TEAS

5.5

Lemon, Peach, Mango, Blackcurrant & Honey

BLENDED FRAPPES

7

Latte, Chocolate, Mocha, Sweet Chai

ICED

6

Americano, Latte, Chocolate, Mocha, Sweet Chai

DRINKS

Phoenix Range

5

San Pellegrino Sparkling Water 250ml

5

Bottled Water

4

Coca-Cola Range

5

SMOOTHIES

7.5

Berry

Mixed berries, banana, honey, apple base

Tropical

Tropical fruits, honey, pineapple base

Banana

Banana, yoghurt, honey, ice, milk base

Green

Banana, spinach, kale, chia seeds, mango, coconut water base

Banana Choc

Whey protein powder, banana, oats, milk base

KIDS' MENU

All menu items

13.5

include a kid's hot chocolate or juice pouch

Belgium Waffles

with berry compote and vanilla ice cream

Mini Big Breakfast

bacon, sausage, toast, hash and egg cooked any style

Bacon & Eggs

served with toast

Macaroni & Cheese

